

## **Historic, Archive Document**

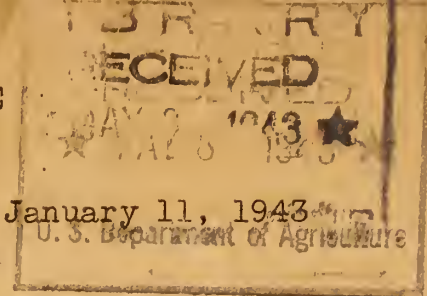
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UNITED STATES DEPARTMENT OF AGRICULTURE  
U. S. Food Distribution Administration



Oleomargarine Inspection and Sampling

Introduction: The following information is presented in an effort to provide inspectors and graders with some background in order that they may more intelligently deal with this subject. It is realized that many inspectors and graders are already well acquainted with details of the manufacturing of oleomargarine and that likewise some people have not yet had opportunities to acquire this knowledge.

Types of Oleomargarine: At this time the Food Distribution Administration is purchasing three so called types of oleomargarine which are briefly described as follows:

- A. Composed basically of oleo oils, neutral lard, or other animal oils or their derivatives, milk or skim milk and salt.
- B. Composed basically of nut oils, vegetable oils, or a combination of the two, by churning with milk or skim milk.
- C. Composed basically of oleo oils, neutral lard, or other animal oils or their derivatives, plus refined peanut or cottonseed oils, milk or skim milk.

Variations: Many variations are specified, although usually these have to do with the melting point, and one of two groups are generally purchased. These are Tropical with a melting point from 42°C - 45°C, and Temperate with melting point from 36°C - 38°C. There may be seasonal variations specified. Other variations may call for the product to be either colored or uncolored.

Package Sizes: The following package sizes are now purchased for various uses:  
3 oz., 4½ oz., 1 lb., 3 lb., 6 lb. in tin, and 1 lb. in paper cartons.

Later additions may be 3 or 8 lb. cartons.

Shipping Cases: Depending upon use, either domestic or export shipping cases may be specified.

Manufacturing: Oleomargarine is generally produced in batches or churn lots by mixing blended oils with milk, and may have added stabilizers, preservatives, vitamins, colors and flavorings.

Specifications: In all cases oleomargarine must possess 80% fat, the principal remaining ingredients consists of water and salt with traces of the other materials. As purchasers, the Food Distribution Administration is interested in determining that excessive water is not present; that the product complies with melting point and other related specifications and that proper preservatives in correct amounts are present. Sanitary factors relating to manufacturing surroundings, are also of interest. In order to insure these factors, inspection is to be performed by members of Market News and Grading Division, who will provide samples for analysis by the Grain, Feed and Seed Branch. This Branch will determine compliance with the moisture, fat, melting point and preservative requirements.

Sampling: One daily composite sample, consisting of equal portions taken from each batch or churn, should be placed in an air tight container. Submit samples weekly by first class mail to the Grain, Feed and Seed Branch, Food Distribution Administration, Beltsville Research Center, Beltsville, Maryland. Accompanying this sample, and placed about the container before wrapping, should be a sample collection report completely filled out. A copy of the collection report should be retained by the inspector. In addition to the above samples, a 1 oz. sample of the preservative and of the emulsifier should be submitted for each contract, and should be labeled to show name of product and manufacturer's name, contract number and contractor's name. Only one sample of each is required unless the vendor makes a change in the kind of preservative or emulsifier during the filling of the contract.